208-750 Current Issues in Dairy Science

Credit Points:	12.500
Level:	Graduate/Postgraduate
Dates & Locations:	2008, This subject commences in the following study period/s: Semester 2, - Taught on campus.
Time Commitment:	Contact Hours: 50 hours of lectures, seminars and panel discussions Total Time Commitment: Not available
Prerequisites:	None
Corequisites:	None
Recommended Background Knowledge:	None
Non Allowed Subjects:	None
Core Participation Requirements:	For the purposes of considering request for Reasonable Adjustments under the Disability Standards for Education (Cwth 2005), and Student Support and Engagement Policy, academic requirements for this subject are articulated in the Subject Overview, Learning Outcomes, Assessment and Generic Skills sections of this entry. It is University policy to take all reasonable steps to minimise the impact of disability upon academic study, and reasonable adjustments will be made to enhance a student's participation in the University's programs. Students who feel their disability may impact on meeting the requirements of this subject are encouraged to discuss this matter with a Faculty Student Adviser and Student Equity and Disability Support: http://services.unimelb.edu.au/disability
Coordinator:	Dr Hubert Roginski
Subject Overview:	Advances in: (i) genetics of Bos taurusand related species, (ii) cow reproduction, (iii) cow nutrition, (iv) dairy chemistry and microbiology, (v) processing technology and (vi) milk-based functional foods.
Assessment:	Two assignments of maximum 3500 words each on selected topics of current significance, presented as classseminars 40% each; group presentation on a current majorissue 20%. The marks for each of the individual seminarpresentations will constitute a percentage of the total mark foreach assignment.
Prescribed Texts:	None
Breadth Options:	This subject is not available as a breadth subject.
Fees Information:	Subject EFTSL, Level, Discipline & Census Date, http://enrolment.unimelb.edu.au/fees
Generic Skills:	The objective of this subject will be to introduce students to the current status of knowledge and the latest research concepts and directions in dairy production and milk processing. In particular, students will gain: - an overview of chemistry and biochemistry of milk from species of global importance; - an understanding of structure-function relationships in major dairy products;

	- a familiarity with the role of milk components used as ingredients in non-dairy foods; - a detailed appreciation of the latest findings related to biological activities of various milk components, as distinct from their nutritional function. To facilitate achieving these objectives, students will participate in seminars and groups activities.
Related Course(s):	Master of Food Science Postgraduate Diploma in Food Science